

ICE ROSÉ - CUVÉE ESPECIAL

D.O. CAVA



The immense popularity of Freixenet ICE now joins the rise of the Rosé. The new Freixenet ICE Rosé has been specially blended to be enjoyed in a large glass over big ice cubes.

To create Freixenet ICE ROSÉ we have selected two of the most noble red grape varieties - Garnacha and Pinot Noir. Garnacha delivers a touch of spice and ripe red fruit, while Pinot Noir brings freshness, acidity and flavours of woodland fruits. The touch of Chardonnay makes the wine more intense and balances the chill of the ice.

Blend Garnacha, Pinot Noir and a touch of Chardonnay.

Dosage 45 g/l - MEDIUM DRY
Alcohol: 12,5% vol.

Ageing Freixenet ICE Rosé is aged in bottle between 9 and 12 months.

Tasting Note Intense aromas of woodland fruits, raspberries, sloes and strawberries. These fruits dominate the palate, but there are also flavours of aniseed and spices. The finish is refreshing, elegant and rich.

Recommendations Serve it in a large glass over ice or try mixing it with your own choice of extra flavours to enhance its intensity.

Freixenet ICE Rosé - the new way to drink Rosé. Look for it in the striking white bottle.